

廚師特別推介 Chef's Special

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| 01. 響螺燉竹絲雞 | Double Boiled Black Chicken w/Conch (For 4-6 person) \$24.00 |
| 02. 八寶冬瓜盅 | Double Boiled Whole Winter Melon (For 4-6 person) \$28.00 |
| 03. 太史蛇羹 | Snake Soup \$22.00 |
| 04. 冬菇扒刺參 | Braised Sea Cucumber with Black Mushroom \$35.00 |
| 05. 鮮淮山貴妃蚌 | Cherrystone Clam with Fresh Japanese Yam. \$20.00 |
| 06. 上湯灼貴妃蚌 | Boiled Cherrystone Clam (each). Seasonal |
| 07. 星州風味蟹 | Singapore Style Crab w/Steamed Bun Seasonal |
| 18. 蟹肉魚肚炒蛋白 | Stir Fried Fish Maw & Crab Meat in Egg White. \$26.00 |
| 9. 椒鹽斑球 | Salt & Pepper Fried Fish Fillets \$15.00 |
| 10. XO醬勝瓜炒貴妃蚌 | Sauteed Cherrystone Clam in XO Spicy Sauce \$18.00 |
| 11. 啫啫田雞煲 | Braised Frog w/Chinese Sausage in Clay Pot \$15.00 |
| 12. 豉汁涼瓜田雞 | Sauteed Frog w/Bitter Melon in Black Bean Sauce \$15.00 |
| 13. 豉汁煎釀三寶 | Tofu, Mushroom & Bell Pepper w/Stuffed Minced Shrimp. . . \$16.00 |
| 14. 清湯牛腩煲 | Beef Stew w/Supreme Broth. \$18.00 |
| 15. 雙冬羊腩煲 | Stewed Lamb w/Black Mushrooms & Bamboo Shoot. \$17.00 |
| 16. 黑椒金菇牛柳卷 | Beef w/Enoki Mushroom in Black Pepper Sauce \$17.00 |
| 17. 酥炸大腸 | Crispy Fried Pork Intestine. \$14.00 |
| 18. 豉椒味菜炒大腸 | Stir Fried Pork Intestine in Black Bean Sauce \$14.00 |
| 19. 肉鬆蒸三色蛋 | Steamed Tri-Color Eggs w/Minced Pork \$15.00 |
| 20. 欖角肉鬆四季豆 | String Beans w/Minced Pork & Salted Olive \$13.00 |
| 21. 蓮藕小炒皇 | Sauteed Sliced Lotus Root w/Chinese Sausage. \$13.00 |
| 22. 雜菌上湯浸豆苗 | Simmered Mix Mushrooms w/Pea Sprouts in Broth \$18.00 |
| 23. 銀杏腐皮浸豆苗 | Simmered Tofu Skin w/Pea Sprouts in Broth \$18.00 |
| 24. 珍菌上湯浸油菜 | Simmered Mix Mushrooms w/Seasonal Vegetables \$15.00 |
| 25. 荷芹炒珍菌 | Sauteed Mix Mushrooms w/Celery & Snow Pea. \$14.00 |
| 26. 冬菇雞粒扒豆腐 | Steamed Tofu with Mushroom & Diced Chicken \$14.00 |
| 27. 金銀蛋扒菠菜 | Spinach & Preserved Eggs in Broth. \$15.00 |
| 28. 芥蘭炒臘味 | Preserved Sausage with Chinese Broccoli. \$15.00 |
| 29. 珍菌紅燒豆腐 | Braised Tofu w/Mix Mushroom \$15.00 |